

Beaujolais



TRENEL
BENE FACIT ID QUOD BENE AMAT



JULIÉNAS

L'ESPRIT DE MARIUS SANGOUARD

Origin

Beaujolais, France

Grape variety

Gamay

Age of the vines

50 to 100 years

Soil

Alluvial for the most part with a few schistous areas.

Wine-making

The grapes are partly destemmed and macerated for 10 to 12 days. Aging in cement tanks, no fining and light filtration.

Situation

Located at the extreme north-west of the Beaujolais area, the Cru of Julié纳斯 lies on the hinge between two vineyards: Beaujolais Gamay and Mâcon Chardonnay. The vines are cultivated on a patchwork of terroirs, between 230 m and 420 m above sea level. Trenel's Julié纳斯 is a tribute to Marius Sangouard, a wine-maker of the appellation and unfailing partner of Maison Trenel. Nowadays, his estate is managed by his nephew, following the same traditions and cultivation methods. This vintage was produced on old vines growing on parcels known as Les Capitans, La Croix-Rouge and Le Bois de la Salle.

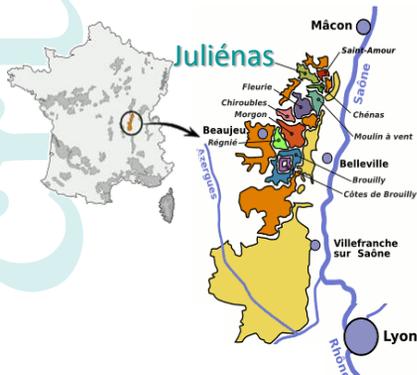
Tasting

This wine has a lively ruby color and an intense bouquet of fruity aromas. It marries red fruits – redcurrant, strawberry, cherry – with black fruits like blackcurrant. After a few swirls, hints of liquorice and black pepper appear.

The mouth is full, a touch of vivacity mingles with silky tannins. The finish leaves a very pleasant aromatic impression.

How to drink and serve

Serve between 15° and 16°C on feathered game, a braised lamb shoulder or duck confit. It will also be very pleasant on a soft cheese. A wine for ageing that will develop its bouquet after a few years in the cellar.



www.trenel.com